



Mojo Cuban Pork Lettuce Wraps

Main Ingredients

- 3 oz Marinated Pork tenderloin
- 1 large Romaine lettuce leaf
- 1 Dill pickle stacker slice
- 1 Slice ham
- 1 Slice swiss cheese
- 1 Slice avocado
- 1/8 cup red cabbage
- 1 tsp mustard

Marinade (Adjust amounts depending on size of pork loin)

- 3/4 cup lime juice (or mix of lemon & lime)
- 12 cloves garlic
- 1/2 cup EVOO
- 1 tsp cumin
- 1 TBS soy
- 1/2 tsp salt
- 1 tsp black pepper

Cook marinated pork as desired in slow cooker or bake.

Let cooked, marinated pork cool. Slice or shred as desired for wraps. Layer pork with other desired ingredients into large leaf of romaine.

Approximate 300-350 calories per serving.

Some ingredients should be left out or decreased depending on where your wrestler is in the making weight process.

For example... Modify the amount of dill pickle or just drip a small amount of pickle juice, use fresh dill as a substitute, cut the cheese in half, cut the ham in half, skip the avocado....